Honey Orange Chicken

1 pkg. Country Pride® Fresh Whole Chicken Breasts
2 tbsp. butter or margarine
½ cup orange juice
2 tbsp. honey
½ tsp. crushed rosemary
½ tsp. salt
⅛ tsp. pepper
1 pound butternut squash or sweet potatoes, peeled and cut in 1-inch cubes

Heat butter in 12-inch skillet over medium-high heat. Add chicken and brown about 5 minutes on each side. Mix orange juice, honey, rosemary, salt and pepper; pour over chicken. Add squash and heat to boiling. Reduce heat, cover and simmer 15 to 20 minutes or until chicken and vegetables are fork-tender, turning chicken occasionally. Serves 4 to 6.